



CALAFURIA

Classification

Rosato I.G.T. Salento

Vintage

2025

Climate

The 2025 growing season began with mild winter weather and moderate rainfall that ensured the formation and accumulation of good groundwater reserves in vineyard soils. The growing season was generally dry both in spring, marked by average seasonal temperatures, and in summer, which was warm with good day–night temperature swings. Breezy conditions ensured by the Adriatic Sea helped preserve aromatic freshness in the grapes.

Attentive soil management practices together with careful canopy management kept the clusters well-aerated without exposing them excessively to sunlight, favoring optimal vegetative and productive balance throughout the summer.

Grapes destined for Calafuria were harvested between late August and September 18th, in line with the average of recent vintages.

Vinification and aging

Immediately after harvesting, the grapes were destemmed and gently pressed. The must was transferred into temperature controlled stainless steel vats at 12 °C (54 °F) to promote natural clarification of the must. Alcoholic fermentation took place at a temperature of 16 °C (61 °F) to preserve and enhance aromatic compounds. Calafuria was left to age on the lees in stainless steel tanks for a short period of time before it was bottled and released for sale.

Alcohol content

12 % by Vol.

Historical data

Masseria Maime is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests

stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Syrah, Cabernet and Chardonnay.

Calafuria is produced from vineyards that extend along the Adriatic coastline. Its name comes from one of the over 700 bays on the Apulian peninsula. The region boasts a long tradition for the production of rosé wines made from Negroamaro, a variety that best expresses its full potential near the sea. Calafuria is a rosé that is delicate, pleasantly fruity, savory, and well-rounded, reflecting the aromas and colors of its home territory, Salento.

Tasting notes

Calafuria 2025 is a delicate peach blossom color. The nose offers fruity and citrusy notes of pink grapefruit, lychee, and nectarine accompanied by pleasant floral hints of jasmine. The palate is pleasantly fresh, defined by good aromatic persistence and delicate savory notes.

